



Bon Temps Gourmet
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~ **LUNCH** ~

ENTREES:

PESTO POLENTA LASAGNA - with grilled vegetables, pesto and polenta
MEDITERRANEAN VEGETABLE PIE - a ratatouille of vegetables and chevre in filo
7 ROOT PIE - root vegetables in a creamy herb gravy topped with a garlic mashed potato crust
PASTICCIO - hearty Greek mushroom and noodle casserole topped with béchamel
BON TEMPS SANDWICH SAMPLER - a selection of freshly made sandwiches on locally baked bread, such as: muffuletta; smoked cheddar & turkey; and veggies with salsa verde. Note: \$1 extra for meat
BAIGAN BHARTA - Indian eggplant and vegetable curry served with basmati rice
CHILEQUILES - Mexican tortilla pie with beans, cheese and fresh salsa
MAKHANI CURRY - Indian creamy vegetable curry served with basmati rice
TUSCAN POT PIE - white beans, tomatoes and veggies with rosemary and garlic in pie dough
MOROCCAN TAGINE - vegetable stew with chickpeas and spices, served with cous cous
MOUSSAKA - Greek mushroom, potato and eggplant casserole with béchamel sauce
PAD THAI NOODLES - rice noodles with carrots, scallions, sprouts and peanut sauce
SPANAKOTIROPITA - Greek spinach and feta cheese pie in flaky filo dough
ENCHILADAS - spaghetti squash, spinach and cheese with salsa verde
SOUP AND SALAD BUFFET - please inquire about our seasonal offerings

SALADS:

GARDEN SALAD - mixed greens with fresh vegetables and maple vinaigrette
CAESAR SALAD - romaine lettuce, croutons and parmesan cheese
SPINACH SALAD - with oranges, pecans, blue cheese and pomegranate vinaigrette
COUS-COUS SALAD - with olives, preserved lemons and feta cheese
POTATO SALAD - with celery, scallions and whole grain mustard dressing
TABOULI SALAD - with fresh tomatoes, parsley and lemon

\$12.00 per person

All lunches are served with salad, bread, assorted beverages, paper products and a sweet tray (a variety of homemade cookies, brownies and fresh fruit).

This buffet menu is designed for a working lunch meeting. Most entrees are available with meat for \$1 extra per person. Event minimum: \$250

Please contact us to develop a personalized menu for your event.